

# INFORMATION LETTER

## NATIONAL CANNERS ASSOCIATION

Not for  
Publication

For Members  
Only

No. 658

Washington, D. C.

July 17, 1937

### McNARY-MAPES REGULATIONS

#### Fourth Complete Revision Issued by the Secretary of Agriculture

A complete revision of the McNary-Mapes regulations, designated S. R. A., Food and Drug No. 4 (Fourth revision), has been issued by the Secretary of Agriculture. In addition to editorial changes which do not alter the meaning of the regulations, changes in substance have been made as follows:

(1) The definition of the term "uniform sized" in canned peaches, canned pears, canned apricots and canned unpitted cherries has been changed to read, "The units are 'uniform sized' if the weight of the piece of largest size in the can be not more than twice the weight of the smallest size in the can." It will be remembered that in the former revision the weight of the piece of largest size could not be more than 80 per cent in excess of the weight of the smallest piece.

(2) It is provided that the fruits mentioned above are not required to be labeled as sub-standard if they bear a special statement in prescribed type showing that they are ungraded for size. For instance this provision regarding peaches as given in paragraph 19 (g) reads as follows, "When canned peaches fail to meet the standard of quantity and condition only in that they are not uniform sized, they shall bear the special statement 'Peaches, ungraded for size'."

(3) The requirement regarding the maximum amount of packing medium (sugar, brine, etc.) permitted in paragraph 9 has been simplified. In the new revision it will be noted that paragraph 9 reads, "Packing medium above the maximum amount permitted by the various specific standards shall be deemed excessive." This paragraph obviously refers therefore only to fruits and vegetables for which McNary-Mapes standards have been promulgated. Where standards for other products are promulgated those products will of course automatically come under the requirements of paragraph 9 quoted above.

(4) The required cut-out Brix for canned pears has been increased from 13° to 14°.

(5) The second line of the sub-standard legend for canned vegetables, which formerly read "LOW QUALITY BUT NOT ILLEGAL," has been changed to read "GOOD FOOD—NOT HIGH GRADE," thus making the legend for sub-standard canned vegetables the same as the legend for sub-standard canned fruits.

(6) Paragraph 55 and 56 (a) require that when canned red sour pitted cherries contain more than one cherry pit or its equivalent in broken pieces of shell per each 20 ounces of net contents it shall bear the statement in prescribed type "Partially pitted red sour pitted cherries." In the former revision one pit was permitted in each 10 ounces of contents.

(7) Paragraph 57 gives cut-out drained weights for red sour pitted cherries somewhat different from those previously announced by the U. S. Department of Agriculture.

This fourth revision of the McNary-Mapes regulations was promulgated by the Secretary of Agriculture under date of July 12, 1937, and becomes effective 90 days from that date. We are advised by the Food and Drug Administration that in the meantime the Department will not object to the provisions of items (1) to (6) inclusive, mentioned above, being adopted by canners at any time before the date mentioned.

It will be noted that the Department has adopted the term "Red Sour Pitted Cherries" for this product in place of the term "Pitted Red Cherries" that had been adopted by the Association. However, the Department will not object to canners using up the labels already printed in which the product is designated as "Pitted Red Cherries" on a product that is of standard grade or better. On sub-standard labels for this product the Bureau will insist on the term "Red Sour Pitted Cherries."

The Food and Drug Administration will send to all canners within the next few days mimeographed copies of these revised McNary-Mapes regulations, and for convenience of members, the full text is given below:

#### Part I. General Requirements

##### GENERAL FORM OF STATEMENT REQUIRED ON CANNED FOODS OF SUBSTANDARD QUALITY AND CONDITION

1. Except as otherwise provided in the individual standards, given in Part II, the form of statement for canned foods which fall below the standards of quality and condition shall consist

(Continued on page 5308)

#### CANNING CROP ACREAGE AND PRODUCTION

##### Plantings of Principal Crops and Some Production Forecasts

On July 13th the Bureau of Agricultural Economics issued reports on the acreage, with forecast of production, for green peas and snap beans for manufacture, and on the same date made public preliminary acreage figures for green lima beans, beets, sweet corn and tomatoes for manufacture, cucumbers for pickles and cabbage for kraut. The Bureau reports are printed below in somewhat condensed form:

##### Green Peas

A record prospective production of 296,070 tons of green peas for manufacture (including cold pack) is indicated by canners' reports to the Bureau of Agricultural Economics on July 1st. This exceeds the 1936 estimated production of

187,420 tons by 58 per cent and the 5-year (1928-32) average production of 182,070 tons by nearly 63 per cent. It surpasses the previous record production of 268,100 tons estimated for 1935 by about 10 per cent.

State	Production					
	Acreage		5-year		1937	
	Harvested 1936	Planted 1937	average 1928-32	1936	Indicated	
	Acres	Acres	Tons*	Tons*	Tons*	
Maine.....	2,250	2,900	1,130	1,910	2,540	
New York.....	38,200	40,000	22,990	13,180	29,000	
Pennsylvania.....	4,800	6,000	1,520	4,000	5,550	
Ohio.....	4,150	4,700	3,090	2,800	4,110	
Indiana.....	7,900	8,300	3,790	6,120	8,300	
Illinois.....	18,500	18,600	11,190	12,300	15,810	
Michigan.....	14,500	15,200	6,710	7,030	11,400	
Wisconsin.....	90,000	110,000	81,830	43,200	88,000	
Minnesota.....	20,000	24,800	10,800	14,000	18,600	
Delaware.....	2,800	3,400	1,690	1,500	1,960	
Maryland.....	17,800	18,200	9,330	11,120	14,100	
Virginia.....	5,500	5,900	1,110	3,020	3,540	
Montana.....	2,250	2,700	3,580	2,140	2,840	
Colorado.....	3,560	4,300	2,710	3,510	3,220	
Utah.....	12,700	14,600	11,710	12,060	18,980	
Washington.....	21,000	27,200	2,190	26,250	30,600	
Oregon.....	16,150	22,100	.....	12,840	20,440	
Other States* ..	14,340	17,220	4,700	10,360	17,080	
Total .....	296,400	346,120	182,070	187,420	296,070	

\* Shelled.

\* "Other States" include: Arkansas, California, Colorado, Idaho, Iowa, Kansas, Nebraska, New Jersey, Oklahoma, Tennessee, Texas, and Wyoming.

<sup>b</sup> Revised.

#### Sweet Corn

The Bureau of Agricultural Economics reports that canners indicate a prospective acreage of 452,620 acres planted to sweet corn for manufacture in 1937. This exceeds by 2 per cent the previous record planted acreage of 443,720 acres estimated for 1936. The estimated planted acreage for 1932 was 166,750 acres; 1933, 208,440; 1934, 323,590; and 1935, 418,990 acres.

State	Planted acreage		1937 preliminary		
	1934	1935	1936	Per cent of 1936	
				Acres	Acres
Maine.....	11,400	15,820	16,390	116	19,000
New Hampshire ..	730	1,000	830	114	950
Vermont.....	1,250	1,240	1,350	93	1,250
New York.....	15,200	22,000	25,900	100	25,900
Pennsylvania.....	5,400	6,750	8,100	116	9,400
Ohio.....	22,600	27,100	27,300	100	27,300
Indiana.....	40,600	50,000	54,000	93	50,200
Illinois.....	70,000	93,000	97,000	94	91,200
Michigan.....	5,500	8,400	8,460	97	8,200
Wisconsin.....	12,600	18,000	22,600	110	24,900
Minnesota.....	55,000	67,200	76,600	101	77,000
Iowa.....	36,700	50,000	50,000	112	56,000
Nebraska.....	5,420	6,600	4,900	90	4,400
Delaware.....	2,400	2,800	3,550	110	3,900
Maryland.....	30,000	34,500	34,000	110	37,400
Tennessee.....	2,550	3,100	2,500	108	2,700
Other States* ..	6,240	11,480	10,240	126	12,920
Total.....	323,590	418,990	443,720	102.0	452,620

\* "Other States" include: Colorado, Idaho, Kansas, Montana, Oklahoma, Oregon, Texas, Utah, Virginia, Washington, and Wyoming.

<sup>b</sup> Revised.

#### Green Lima Beans

An acreage of 45,620 acres planted to green lima beans for manufacture in 1937 is indicated by canners' reports to the Bureau. This exceeds the 1936 planted acreage of 34,440 acres by nearly 33 per cent and is the largest planted acreage on record. It includes canning and frozen pack acreage. The acreage planted in 1932 was 17,930 acres; 1933, 17,460; 1934, 25,250; and 1935, 29,220 acres.

State	Planted acreage		1937 preliminary	
	1934	1935	1936	Per cent of 1936
New Jersey.....	2,100	4,100	6,500	185
Delaware.....	7,300	8,000	8,500	114
Maryland.....	3,200	3,200	3,320	105
Virginia.....	5,500	5,300	5,500	120
Michigan.....	3,100	3,000	3,820	94
Wisconsin.....	660	900	1,160	135
Other States* ..	3,390	4,720	5,640	154
Total.....	25,250	29,220	34,440	132.5
				45,620

\* "Other States" include: Colorado, Georgia, Illinois, Indiana, Louisiana, Minnesota, New York, Ohio, Oregon, Pennsylvania, South Carolina, Tennessee, Utah, and Washington.

#### Beets

The prospective 1937 planted acreage of beets for canning is 11,300 acres, according to canners' reports to the U. S. Bureau of Agricultural Economics. This exceeds the 10,080 acres estimated for 1936 by 12 per cent, and 1937 is the fifth consecutive season to show an increase. The estimate of acreage planted in 1932 was 2,970 acres; 1933, 4,260; 1934, 7,840; and 1935, 9,010 acres.

State	Planted acreage		1937 preliminary	
	1934	1935	1936	Per cent of 1936
New York.....	2,850	2,600	2,600	98
New Jersey.....	300	500	800	112
Indiana.....	480	360	400	88
Michigan.....	550	700	900	133
Wisconsin.....	2,280	2,600	2,800	125
Oregon.....	400	640	900	106
Other States* ..	980	1,610	1,680	110
Total.....	7,840	9,010	10,080	112.1
				11,300

\* "Other States" include: California, Colorado, Illinois, Iowa, Louisiana, Maine, Maryland, Minnesota, Mississippi, Missouri, Nebraska, Ohio, Oklahoma, Pennsylvania, Tennessee, Utah, Virginia, and Washington.

#### Snap Beans

Prospective production of snap beans for manufacture in 1937 is indicated at 99,400 tons, according to the Bureau. This exceeds the 1936 estimated production by about 30 per cent and the 5-year (1928-32) average by nearly 36 per cent. If surpasses the previous record production of 92,300 tons estimated for 1929 by nearly 8 per cent.

Indicated yields average 1.55 tons per acre in 1937 compared with 1.52 tons estimated for 1936 and an average yield of 1.58 tons for the 10-year (1923-32) period. Growing conditions in most important snap bean producing States have favored near-average yield prospects. Bean beetles are

menacing the early crop in Pennsylvania and the Tri-State area to some extent. Growers in Tennessee, Mississippi, and Arkansas (where harvesting is in progress) are concerned over the need for additional rainfall. There is a shortage of irrigation water in some districts of Colorado.

State	Production					
	Acreage		5-year average			
	Harvested 1936	Planted 1937	1928-32	1936	1937 Indicated	
	Acres	Acres	Tons	Tons	Tons	
Maine.....	1,150	1,650	2,500	3,000	3,800	
New York.....	7,900	9,240	12,400	11,100	15,700	
Pennsylvania.....	1,950	2,400	3,400	2,900	3,600	
Indiana.....	1,140	1,600	1,900	1,300	2,100	
Michigan.....	5,400	6,300	4,900	6,500	8,800	
Wisconsin.....	5,730	7,500	8,500	6,300	9,800	
Delaware.....	720	870	1,700	1,200	900	
Maryland.....	9,760	11,000	10,200	13,700	15,400	
South Carolina.....	200	500	1,200	100	600	
Tennessee.....	1,600	2,500	2,000	1,300	2,500	
Mississippi.....	1,350	1,500	2,200	1,200	900	
Arkansas.....	900	2,700	1,900	700	2,700	
Louisiana.....	1,100	1,800	1,900	900	2,000	
Colorado.....	920	1,000	4,500	2,300	2,400	
Utah.....	760	980	2,000	2,000	2,700	
Washington.....	690	1,000	1,900	2,800	3,200	
Oregon.....	1,340	1,800	2,100	7,600	9,000	
California.....	880	740	2,000	3,700	3,000	
Other States* ..	6,690	8,900	5,900	7,900	10,300	
Total.....	50,180	63,980	73,100	76,500	99,400	

\* "Other States" include: Alabama, Florida, Georgia, Idaho, Illinois, Iowa, Kansas, Kentucky, Minnesota, Missouri, Montana, Nebraska, New Hampshire, New Jersey, North Carolina, Ohio, Oklahoma, Texas, Vermont, Virginia, West Virginia, and Wyoming. \*Revised.

#### Tomatoes

The acreage planted to tomatoes for manufacture in 1937 is indicated at 456,700 acres, which is 4.3 per cent less than the planted acreage of 477,100 acres estimated for 1936, according to the Bureau's report. The acreage planted in 1932 was 280,510 acres; 1933, 296,250; 1934, 435,620; and 1935, 510,150 acres.

State	Planted acreage		1937 preliminary		
	1934 1935		Per cent of 1936	Indicated	
	Acres	Acres	Acres	Per cent	Acres
New York.....	15,900	19,400	19,800	96	19,000
New Jersey.....	34,000	34,700	36,000	100	36,000
Pennsylvania.....	8,500	12,000	14,000	114	16,000
Ohio.....	13,000	18,000	18,000	101	18,200
Indiana.....	88,000	100,300	96,700	88	85,100
Illinois.....	15,500	15,300	13,700	95	13,000
Michigan.....	3,250	4,000	4,800	125	6,000
Iowa.....	6,800	8,200	6,400	80	5,100
Missouri.....	24,000	27,600	18,800	97	18,200
Delaware.....	17,100	14,400	13,000	106	13,800
Maryland.....	61,900	65,200	56,100	102	57,200
Virginia.....	21,000	27,700	17,700	105	18,600
Kentucky.....	6,300	9,500	6,300	83	5,200
Tennessee.....	10,300	13,000	13,000	90	11,700
Arkansas.....	26,000	31,500	23,000	70	16,100
Colorado.....	3,200	3,420	3,900	108	4,200
Utah.....	6,400	6,900	6,800	97	6,600
California.....	55,330	69,650	81,470	96	78,270
Other States* ..	19,140	29,380	27,630	103	28,430
Total.....	435,620	510,150	477,100	95.7	456,700

\* "Other States" include: Connecticut, Florida, Georgia, Idaho, Kansas, Louisiana, Minnesota, Mississippi, Nebraska, New Mexico, North Carolina, Oklahoma, Oregon, South Carolina, Texas, Washington, West Virginia, and Wisconsin.

#### Cabbage for Sauerkraut

A prospective acreage of cabbage for sauerkraut of 22,000 acres for 1937 is indicated by kraut packers' reports to the Bureau of Agricultural Economics. This includes acreage grown under contract and the acreage probably required to meet open-market requirements. The prospective acreage indicated in 1937 exceeds the kraut cabbage acreage estimated for 1936 of 19,940 acres by 10 per cent. Acreage planted to kraut cabbage in 1932 was estimated at 16,160 acres; 1933, 16,440 acres; 1934, 25,810 acres; and 1935, 16,820 acres. The condition of the crop on July 1, 1937, as reported by the Bureau was 88.9 per cent of normal, as compared with 74.2 on the same date in 1936.

State	Planted acreage			1937 preliminary	
	1934 1935		1936	Per cent of 1936	Indicated
	Acres	Acres	Acres	Per cent	Acres
New York.....	8,600	5,150	7,200	101	7,300
Ohio.....	2,580	1,200	1,700	103	1,750
Indiana.....	2,600	1,000	1,100	127	1,400
Illinois.....	860	900	800	100	800
Michigan.....	1,330	900	1,100	118	1,300
Wisconsin.....	6,600	5,130	4,150	133	5,500
Minnesota.....	400	210	170	118	200
Colorado.....	420	270	150	133	200
Washington.....	550	540	360	111	400
Other States* ..	1,870	1,520	3,210	98	3,150
Total.....	25,810	16,820	19,940	110.3	22,000

\* "Other States" include: Iowa, Maryland, New Jersey, North Carolina, Oregon, Pennsylvania, Tennessee, Texas, Utah, and Virginia. \*Revised.

#### Cucumbers for Pickles

There are 113,330 acres planted to cucumbers for pickles as reported by the Bureau. This exceeds the 100,250 acres estimated for 1936 by 13 per cent. The record planted acreage of 124,130 acres estimated for 1930 surpasses this year's indicated acreage by about 10 per cent.

State	Planted acreage			1937 preliminary	
	1934 1935		1936	Per cent of 1936	Indicated
	Acres	Acres	Acres	Per cent	Acres
Massachusetts.....	400	620	520	115	600
New York.....	3,000	3,400	3,740	105	3,940
Ohio.....	6,200	6,600	5,700	95	5,400
Indiana.....	8,300	10,000	8,400	102	8,600
Illinois.....	3,300	2,800	3,600	97	3,500
Michigan.....	25,500	31,000	29,100	110	32,000
Wisconsin.....	12,800	12,200	11,800	120	14,200
Minnesota.....	2,100	3,000	2,770	105	2,900
Iowa.....	2,800	2,500	2,100	114	2,400
Missouri.....	2,240	2,700	1,800	139	2,500
Maryland.....	1,600	2,000	2,000	90	1,800
Virginia.....	3,300	4,100	4,400	80	3,500
North Carolina.....	2,500	3,200	3,500	180	6,300
Louisiana.....	1,000	1,000	650	123	800
Texas.....	1,260	2,000	3,000	126	4,800
Colorado.....	1,250	1,600	2,000	110	2,200
Washington.....	240	440	350	71	250
Oregon.....	600	880	670	134	900
California.....	1,900	2,420	3,310	71	2,350
Other States* ..	9,380	11,280	10,040	143	14,390
Total.....	89,670	103,740	100,250	113.0	113,330

\* "Other States" include: Alabama, Arizona, Connecticut, Delaware, Florida, Georgia, Kentucky, Maine, Mississippi, New Jersey, Oklahoma, Pennsylvania, South Carolina, South Dakota, and Utah. \*Revised.

## EXPORTS AND IMPORTS OF CANNED FOODS

In the following table there is given the import and export statistics for most of the canned foods in trade during the month of May and for the first five months of 1937 as compared with the corresponding periods of last year. It will be noted that trade in most items decreased in May when compared with the same month a year ago but that a general increase has occurred over last year when the totals for the January-May period are compared.

EXPORTS	May, 1936		May, 1937		Jan.-May, 1936		Jan.-May, 1937	
	Pounds	Value	Pounds	Value	Pounds	Value	Pounds	Value
Canned meats, total...	1,353,400	\$417,141	1,232,539	\$360,470	5,387,387	\$1,633,533	6,867,725	\$1,981,396
Beef, corned, roast, boiled, hash, ham- burger.....	254,563	79,827	56,379 137,530	18,153 47,443	868,153	257,958	372,512 1,137,128	90,892 361,567
Beef, other.....								
Pork.....	853,633	286,687	652,437	227,642	3,311,886	1,091,165	3,467,000	1,153,759
Sausage.....	73,891	20,310	105,353	29,738	471,014	127,224	794,272	214,809
Other.....	171,313	30,317	280,840	37,494	736,244	157,186	1,096,813	160,369
Canned vegetables, total...	4,516,391	481,694	3,920,353	353,952	12,480,840	1,179,857	16,978,575	1,652,494
Asparagus.....	2,941,908	359,017	1,277,798	158,363	5,112,169	643,888	6,513,642	877,687
Baked beans and pork and beans.....	320,005	19,366	749,798	41,112	2,122,896	113,991	2,753,397	149,972
Corn.....	275,257	20,440	140,375	11,088	926,312	68,696	828,485	66,690
Peas.....	183,292	14,129	262,059	19,025	941,792	73,679	1,379,821	99,033
Soups.....	257,475	26,586	225,884	22,615	949,093	95,327	1,237,470	120,617
Tomatoes.....			70,861	4,723			758,538	43,138
Tomato paste.....	132,735	9,102	45,181	4,038	583,970	39,921	342,155	31,662
Tomato juice.....			954,735	75,052			1,621,827	121,213
Other.....	405,719	33,054	193,662	17,936	1,844,608	144,355	1,543,240	142,482
Condensed milk.....	262,395	30,596	457,303	48,227	1,142,675	139,753	1,242,699	136,057
Evaporated milk.....	2,137,587	149,152	1,946,192	140,076	10,894,390	776,869	9,829,027	712,609
Canned fruits, total...	16,182,254	1,222,556	13,423,332	1,108,660	108,042,084	7,618,059	119,210,679	8,775,069
Apples and apple- sauce.....	790,378	35,204	92,700	4,786	7,238,205	309,689	6,167,609	292,183
Apricots.....	1,077,010	83,633	554,804	43,851	5,907,373	434,708	5,792,117	433,703
Berries, other.....	52,062	6,975	97,401	10,767	356,702	40,553	532,773	56,171
Cherries.....	64,028	8,289	70,603	11,795	519,950	62,249	582,210	72,741
Fruits for salads.....	2,827,003	307,973	2,098,465	318,426	10,568,938	1,128,228	16,665,729	1,835,753
Grapefruit.....	2,436,273	154,340	2,754,424	163,829	18,662,170	1,158,873	24,811,765	1,279,227
Loganberries.....	614,416	31,819	59,301	4,796	1,333,224	85,237	636,738	55,251
Peaches.....	3,920,010	264,734	2,508,915	195,156	31,654,200	2,044,388	21,849,870	1,626,988
Pears.....	2,381,211	161,568	3,024,779	233,241	22,174,146	1,542,398	31,026,375	2,178,481
Pineapple.....	1,505,216	125,433	992,253	87,595	7,601,642	643,179	8,368,264	691,065
Prunes.....	514,647	42,588	54,737	5,164	2,025,534	168,557	492,817	45,127
Other.....			314,950	29,254			2,284,412	208,379
Canned fish, total...	5,112,011	442,699	4,208,888	386,609	30,355,641	2,850,112	46,166,239	4,913,210
Mackerel.....	21,751	1,749	32,592	2,641	246,458	14,473	243,550	15,883
Salmon.....	1,118,885	167,370	792,457	117,905	8,849,938	1,472,993	18,644,196	2,982,692
Sardines.....	3,545,808	202,424	3,109,945	205,982	19,249,275	1,034,575	25,468,833	1,586,270
Shrimp.....	308,845	48,802	189,979	42,421	1,578,597	250,823	1,286,608	227,837
Shellfish, other.....	72,663	13,638	56,320	10,121	300,793	53,565	395,251	69,017
Other.....	44,059	8,716	27,595	7,539	130,580	23,683	127,801	31,511
IMPORTS								
Canned beef.....	8,666,635	827,987	8,027,694	836,966	43,474,088	4,280,649	30,280,866	3,059,286
Condensed and evap- orated milk.....	195,468	8,634	106,768	5,442	756,426	31,314	681,212	31,394
Canned fish in oil:								
Sardines.....	2,449,630	282,321	1,782,543	244,409	12,801,927	1,601,045	13,948,623	1,852,532
Anchovies.....	197,305	67,730	188,128	62,702	913,572	334,474	1,085,852	384,633
Tuna.....	812,510	121,673	1,894,287	315,848	3,667,085	567,099	6,824,633	1,237,475
Other.....	52,523	13,247	45,540	11,915	226,049	70,102	306,279	85,016
Canned shellfish:								
Crab meat.....	594,928	185,202	1,501,106	402,102	3,461,393	1,123,321	4,982,966	1,518,111
Clams and oysters.....	110,849	22,660	135,062	19,179	645,204	141,771	371,028	59,174
Lobsters.....	72,912	39,751	98,531	53,215	160,840	75,843	265,827	124,768
Other canned fish.....	1,902,253	125,721	1,826,254	135,960	9,123,429	694,669	12,024,408	854,867
Canned vegetables:								
Peas.....	14,758	1,371	8,189	826	127,658	9,715	143,638	12,087
Mushrooms.....	24,316	7,820	63,870	20,030	135,011	43,036	309,217	92,940
Tomatoes.....	4,903,389	190,747	2,913,486	120,684	17,787,823	710,547	20,387,870	804,365
Tomato paste and sauce.....	560,359	50,428	709,851	50,502	2,657,414	253,748	4,151,539	296,924
Other.....	26,727	1,383	30,746	1,582	123,038	6,658	86,262	4,876
Canned pineapple, duti- able.....	668,537	37,401	1,002,445	45,650	2,804,665	135,787	3,220,723	137,268
Philippine Islands, free.....	.....	.....	2,940,538	159,020	.....	.....	5,318,994	274,164

## UNSOLD CANNED SALMON STOCKS

Unsold stocks of canned salmon on June 30, 1937, totaled 199,355 cases as compared with 868,141 cases on the corresponding date of last year, according to the figures compiled by the Association of Pacific Fisheries. The following table gives details with respect to the stocks, the figures for May 31 and June 30, 1937, representing 92 companies whose output constituted 99.7 per cent of the 1936 pack. The figures for June 30, 1936, represent 72 companies having 98 per cent of the 1935 pack.

Grades or varieties	Tails (1 pound)	Flats (1 pound)	Halves (8 doz.)	June 30, 1937	Total May 31, 1937	Total June 30, 1936
	Cases	Cases	Cases	Cases	Cases	Cases
Chinooks or Kings:						
Fancy Red.....	27	8,458	11,652	20,137	33,504	24,894
Standard.....	1,568	2,654	2,790	7,012	12,289	20,985
Pale.....	473	.....	625	1,098	2,345	2,676
White.....	230	.....	4	234	297	341
Puget Sound Sockeyes.....	3,194	1,899	3,748	8,841	13,159	51,900
Alaska Reds.....	69,816	8,186	13,439	91,441	132,017	150,298
Cohoes, Silvers, Medium Reds.....	17,217	935	705	18,857	19,579	33,898
Pinks.....	41,513	.....	5,757	47,270	80,263	480,236
Chums.....	3,373	.....	30	3,403	6,214	98,031
Bluebacks.....	.....	.....	829	829	816	12
Steelheads.....	36	197	.....	233	451	4,870
Total.....	137,447	22,329	39,579	199,355	300,934	868,141

## Tariff Handbook on Canned Foods

Designed as a supplement to "Foreign Tariffs and Import Regulations on Canned Foods in the Western Hemisphere," Trade Promotion Series No. 97 in 1930, the Bureau of Foreign and Domestic Commerce of the U. S. Department of Commerce has issued a 53-page booklet to be used in conjunction with the original handbook.

The supplement is entitled "Revision of Tariff Handbook on Canned Foods in the Western Hemisphere" and contains current information regarding duties or other conditions of admission such as quantitative restrictions, pure food and labeling requirements, exports documentation, customs valuation, etc. The Bureau directs special attention to the fact that any conversions of foreign duties to American cents per pound shown in the original handbook are no longer correct.

Copies of the supplement may be obtained at ten cents each from the Bureau of Foreign and Domestic Commerce, Department of Commerce, Washington, D. C., or from any district office of the Bureau. The original handbook can be obtained from the Superintendent of Documents, U. S. Government Printing Office, Washington, D. C., at 50 cents per copy.

## New Home Economics Leaflet

With this issue of the INFORMATION LETTER is mailed a new leaflet prepared by the Home Economics Division entitled "Luncheons Out of Doors".

## Employment and Payrolls

Employment and payrolls in all industries taken as a whole were higher in May, 1937, than a month earlier and, in fact, higher than during the three-year average, 1923-25, which is used by the Bureau of Labor Statistics as a base. The non-

durable goods industry which is usually first to recover from a depression, reported an employment of 104.7 for May, 1937, and payrolls of 102.2. That is to say, payrolls were only 2.2 per cent above the 1923-25 base whereas employment was 4.7 per cent higher.

In the cannery industry which is one of the non-durable goods group, employment in May was slightly below the 1923-25 average, the index being 98.2. But payrolls were considerably above the base period, the index being 107.2 for May. It appears, therefore, that the cannery industry is far ahead of the average in its increase in wages and payrolls, payrolls having advanced 9.2 per cent more than employment whereas in the non-durable goods industry as a whole, payrolls lagged behind employment by about 2.5 per cent.

The durable goods index has boosted payrolls above employment and is responsible for raising payrolls for all industries as a group above the level of employment. Payrolls for all industries showed a 2.9 per cent greater increase than employment for May.

The following indexes on employment and payrolls published by the Bureau of Labor Statistics are the latest now available. They are based on the average for 1923-25 as 100 per cent.

	Employment			Payrolls		
	May 1937	April 1937	May 1936	May 1937	April 1937	May 1936
All industries....	102.2	102.1	89.8	105.1	104.9	80.8
Canning.....	98.2	110.8	94.2	107.2	113.3	87.2

## French Import Duties Increased

As one of the measures of the Government's financial program, a general increase of 13 per cent in the existing rates of the French import tariff, with the exception of duties bound against increase and rates on products under quota, was made effective on July 11, 1937, according to the acting American commercial attache at Paris.

The following American canned foods are not affected by the increase since they are protected by a trade agreement between the United States and France which became effective on June 15, 1936: Pineapple (unsweetened); asparagus; salmon; shrimp; sardines; and crab meat.

### Prevention of Loss from Dented Cans

The Association is mailing to its membership a poster and pamphlet prepared by the Committee on Prevention of Loss and Damage of the Association of American Railroads in cooperation with the National-American Wholesale Grocers Association and the National Canners Association. The purpose of these publications is to reduce the loss from dented cans, and it is suggested that the poster be placed where it will get the attention of factory and warehouse employees handling canned foods.

Additional copies of the poster may be obtained by addressing Mr. C. H. Dietrich, Association of American Railroads, 59 East Van Buren Street, Chicago.

### Indexes Relating to Sale of Canned Foods

The following indexes taken from the published reports of the Bureau of Labor Statistics indicate the recent changes in wholesale and retail prices. For retail prices they are based on the average for 1923-25 as 100 per cent, while for wholesale prices 1926 is taken as 100 per cent.

#### Wholesale prices

	June 26, 1937	June 19, 1937	June 27, 1936	June 29, 1935	June 30, 1934
All commodities . . . . .	86.7	86.5	79.4	78.9	74.8
All foods . . . . .	84.4	84.0	81.0	81.6	70.9

#### Retail prices

	June 15, 1937	May 18, 1937	June 16, 1936	June 15, 1935
All foods . . . . .	86.3	86.5	83.8	64.9
Fresh fruits and vegetables . . . . .	78.5	83.0	87.1	68.9
Canned fruits and vegetables . . . . .	83.4	83.2	78.3	66.7

### Cold Storage Stocks

The following table shows the holdings of certain fruits and vegetables in cold storage as reported by the Bureau of Agricultural Economics:

	May 1, 1937	June 1, 1937	July 1, 1937
	1,000 lbs.	1,000 lbs.	1,000 lbs.
<b>Frozen and preserved fruits:</b>			
Strawberries . . . . .	5,364	16,230	33,620
Blueberries . . . . .	1,890	1,472	1,248
Cherries . . . . .	4,984	3,707	2,395
Other fruits . . . . .	28,221	27,379	39,279
<b>Frozen vegetables:</b>			
Peas . . . . .	2,170	1,931	2,158
Beans, cut . . . . .	909	768	664
Beans, lima . . . . .	1,945	1,774	1,593
Corn . . . . .	629	534	477
Spinach . . . . .	329	328	504
Other vegetables . . . . .	801	925	1,693

### CONGRESS SUMMARY

#### Food and Drug Legislation Occupies Attention of House Subcommittee

A subcommittee composed of members of the House Committee on Interstate and Foreign Commerce began a discussion of food and drug legislation this past week. Various sections of the Chapman (H. R. 300) and Copeland (S. 5) bills were considered but no action was taken. The subcommittee is under the leadership of Chairman Lea and, in addition to a few interested Committee members, is composed of the same members who worked on the Wheeler-Lea Bill (S. 1077) to amend the Federal Trade Commission Act.

Consideration of the subject of amending the Food and Drugs Act became possible when the Committee voted a week ago to report the Wheeler-Lea Bill to the House. Although the report and the Committee amended bill have not been filed in the House, it has been announced that a revised Lea Bill will be substituted for the original Wheeler measure that passed the Senate several months ago.

It will be recalled that both the Wheeler and the Lea proposals are primarily designed to broaden the scope of the Federal Trade Commission Act by making unlawful "unfair or deceptive acts and practices in commerce." Chairman Lea, during subcommittee discussion of his bill, proposed that it be amended by the inclusion of provisions which would give the Federal Trade Commission control over food, drug, and cosmetic advertising. The Committee, in voting to report the bill, agreed on the inclusion of such language.

A composite draft of the Copeland and Chapman bills, with the sections covering advertising deleted, is being used as a basis of the subcommittee discussion which, according to a source close to the Committee, will be continued before any official statement of progress will be made.

### Formation of Consumer-Retailer Relations Council Announced at Home Economics Meeting

Mr. Harold W. Brightman of the National Retail Dry Goods Association in his address given at the first general meeting of the American Home Economics Association's annual convention in Kansas City, announced the formation of the Consumer-Retailer Relations Council. In his talk entitled, "The Growth of Consumer Influence in the Retail Field", Mr. Brightman emphasized the fact that consumer demands for informative labeling of goods were being met by the Retail Dry Goods Association. His talk given in Kansas City was repeated, in part, the next day at the Retail Dry Goods Convention in Chicago. To quote from his speech:

"The retailer is the purchasing agent for the American home and not merely a distributor of manufacturer's products. Basing its actions largely on this premise, the National Retail Dry Goods Association announced here today the formation of the Consumer-Retailer Relations Council which has as its main objectives: (1) to stimulate interest on the part of the consumer, retailer, and manufacturer, in the value of adequate standards for consumer goods; (2) to promote the general use of such standards; (3) to promote the general use of informative labeling; (4) to develop uniform terminology in describing consumer goods and service, and (5) to promote truthful and informative local and national advertising."

A number of organizations have been invited to participate in this Council, among them being the American Home Economics Association.

Miss Atwater and Miss Black of the Home Economics staff of the National Canners Association attended the convention and were greatly interested in the emphasis placed throughout the meetings on consumer-buyer relationships.

### Temperature and Rainfall Records

The following table gives the average temperature and total rainfall for the principal pea growing districts for each of the last two weeks, as shown by the U. S. Weather Bureau reports for selected stations in these districts:

District	Week ended July 6, 1937				Week ended July 13, 1937			
	Temp.	Rain	Temp.	Rain	Temp.	Rain	Temp.	Rain
Maine.....	67	.3	75	.1				
Western New York.....	65	.6	78	.6				
Tri-States.....	72	.5	85	.0				
South Central Ohio.....	69	.7	81	.5				
Central Indiana.....	69	1.6	81	1.0				
Central Illinois.....	72	.1	81	1.3				
Northern Illinois, Southern Wisconsin.....	71	.0	82	1.2				
Southern Minnesota.....	75	.0	84	.0				
Northern Colorado.....	77	.0	73	.2				
Northern Utah.....	82	.1	73	.4				
Northwestern Washington.....	64	.1	66	.0				
Southeastern Washington.....	75	.0	77	.0				

### Canning Crop Conditions

The following reports giving the condition figures as of July 1, on green peas, snap beans, sweet corn, tomatoes, green lima beans, and beets for manufacture were issued by the Bureau of Agricultural Economics on July 13th.

State	Green Peas		Snap Beans	
	July 1, 1936	July 1, 1937	July 1, 1936	July 1, 1937
	Per cent	Per cent	Per cent	Per cent
Maine.....	75	83	87	78
New York.....	51	82	75	84
Pennsylvania.....	56	82	75	84
Ohio.....	75	96	..	..
Indiana.....	75	92	70	86
Illinois.....	70	89	..	..
Michigan.....	70	84	85	93
Wisconsin.....	65	85	74	88
Minnesota.....	75	80	..	..
Delaware.....	52	54	70	85
Maryland.....	55	68	73	80
Virginia.....	50	48	..	..
South Carolina.....	..	..	40	80
Tennessee.....	..	..	25	80
Mississippi.....	..	..	75	50
Arkansas.....	..	..	25	75
Louisiana.....	..	..	50	65
Montana.....	83	78	..	..
Colorado.....	94	80	93	91
Utah.....	70	94	92	87
Washington.....	87	90	82	80
Oregon.....	82	95	95	92
California.....	..	..	90	85
Other States.....	68	84	71	74
U. S. Average.....	68.4	84.1	77.8	82.5

State	Sweet Corn		Tomatoes	
	July 1, 1936	July 1, 1937	July 1, 1936	July 1, 1937
	Per cent	Per cent	Per cent	Per cent
Maine.....	90	84	..	..
New Hampshire.....	90	82	..	..
Vermont.....	90	83	75	93
New York.....	81	82	77	90
New Jersey.....	..	..	89	80
Pennsylvania.....	72	88	82	80
Ohio.....	67	85	75	85
Indiana.....	70	85	78	90
Illinois.....	78	90	81	84
Michigan.....	90	85	..	..
Wisconsin.....	74	84	..	..
Minnesota.....	85	90	..	..
Iowa.....	78	86	83	93
Nebraska.....	75	93	..	..
Missouri.....	..	..	63	88
Delaware.....	80	90	78	85
Maryland.....	85	88	77	81
Virginia.....	..	..	66	85
Kentucky.....	..	..	55	80
Tennessee.....	60	95	46	84
Arkansas.....	..	..	42	89
Colorado.....	..	..	94	90
Utah.....	..	..	91	90
California.....	..	..	85	90
Other States.....	84	87	65	81
U. S. Average.....	78.7	87.2	75.0	85.5

State	Green Lima Beans		Beets	
	July 1, 1936	July 1, 1937	July 1, 1936	July 1, 1937
	Per cent	Per cent	Per cent	Per cent
New York.....	..	..	71	83
New Jersey.....	90	75	60	70
Indiana.....	..	..	65	90
Michigan.....	75	90	80	85
Wisconsin.....	80	85	77	85
Delaware.....	75	75	..	..
Maryland.....	74	85	..	..
Virginia.....	80	90	..	..
Oregon.....	..	..	85	88
Other States.....	76	85	74	81
U. S. Average.....	78.9	81.5	74.1	83.1

### Variety Store and Rural Retail Sales in June

Daily average sales of variety stores for June were higher in dollar volume than for any June since 1929, and were only about 1 per cent below the level of June for that year. As compared with June, 1936, an increase of 1½ per cent was recorded. These changes were based on preliminary estimates of the Bureau of Foreign and Domestic Commerce, Department of Commerce.

Sales for June were slightly higher than for May, which is contrary to the usual seasonal decline from May to June of about 5 per cent. The seasonally adjusted index, therefore, rose to 105½ for June, on the basis of the average for 1929-31 as 100, from 98½ for May. The total value of sales for the first six months of the year was 6 per cent above that for the same period of 1936 and 10 per cent above 1935.

Daily average sales of general merchandise in small towns and rural areas for June were about 11½ per cent higher in dollar volume than for June, 1936, and were higher than for any like month since 1929. These changes were revealed by preliminary estimates of the Bureau of Foreign and Domestic

Commerce, Department of Commerce, based on rural chain store and mail-order sales.

Sales for June declined about 1½ per cent from the May figure, whereas usually there is practically no change at this season. The seasonally adjusted index figure, therefore, receded to 124½ for June, on the basis of the average for the years 1929-31 as 100, from 127 for May. However, sales for May were the highest recorded for that month, being 9 per cent above the 1929 figure.

Total sales for the first six months of the year were about 12½ per cent above the same period of 1936, while total sales for June, without allowance for the number of working days, were 9½ per cent higher than June, 1936.

### Fisheries Production and Value in 1935

Based upon available statistics for 1935, there was a large increase in the catch of fishery products in the United States and Alaska as compared with that of 1933, according to information made public recently by the Bureau of Fisheries of the United States Department of Commerce. Statistics of the catch were collected for both 1933 and 1935 in the New England, Middle Atlantic, Chesapeake, and Pacific sections and in Alaska. The combined catch of these sections showed an increase of 45 per cent in the volume and 34 per cent in the value over 1933.

The total annual catch of fishery products in the United States and Alaska in 1935 amounted to 4,152,349,000 pounds, valued at \$80,121,000. About 125,000 fishermen were employed in making this catch. The total production of canned fishery products for that period amounted to 672,755,960 pounds, valued at \$74,999,034; the output of by-products was valued at \$29,839,277; and the production of frozen fishery products (excluding frozen-packaged fish and shellfish), amounted to 93,566,495 pounds estimated to be valued at \$8,600,000. The production of cured fishery products amounted to 120,516,387 pounds, valued at \$15,601,380 and fresh and frozen packaged fish and shellfish amounted to 191,273,299 pounds, valued at \$25,378,622.

It is estimated that about 675,000,000 pounds of fresh fishery products (excluding fresh-packaged fish and shellfish), valued at about \$53,000,000 were marketed during 1935. The total marketed value, to the domestic primary handler, of all fishery products in 1935 is estimated at \$210,000,000.

The commercial catch of fishery products in the Pacific Coast States in 1935 amounted to 1,676,236,000 pounds, valued at \$23,089,000, according to the Bureau's statement. This is an increase of 8 per cent in volume and 16 per cent in value as compared with the catch in the previous year.

Based on the value to the fishermen, tuna and tunalike fishes were the most important products, amounting to 124,966,000 pounds, valued at \$5,882,000. Following in order were salmon, 99,451,000 pounds, valued at \$4,666,000; pilchard or sardines, 1,168,213,000 pounds, valued at \$4,606,000; halibut, 27,368,000 pounds, valued at \$2,171,000; mackerel, 146,427,000 pounds, valued at \$1,120,000; flounders, 14,811,000 pounds, valued at \$744,000; oysters, 5,930,000 pounds of meats, valued at \$683,000; and crabs, 7,604,000 pounds, valued at \$634,000.

The catch in Washington amounted to 124,086,000 pounds, valued at \$6,329,000; Oregon, 85,392,000 pounds, valued at \$2,077,000; and California, 1,466,758,000 pounds, valued at \$14,683,000. These fisheries gave employment to 35,600 persons in 1935. They consisted of 20,600 fishermen, 14,800 persons in wholesale and manufacturing establishments, and 200 on transporting craft. There were 32,700 persons employed in these fisheries in 1934. In 1935 there were 337 fishery wholesale and manufacturing establishments in the three States; aggregate salaries and wages paid in such establishments amounted to \$6,531,000; and manufactured fishery products (canned, cured, packaged, and by-products) were valued at \$51,476,000. In 1934 there were 323 fishery wholesale and manufacturing establishments, aggregate salaries and wages amounted to \$7,031,000; and manufactured fishery products were valued at \$41,243,000.

### Fruit and Vegetable Market Competition

Carlot Shipments as Reported by the Bureau of Agricultural Economics, Department of Agriculture

	Week ending—		Season total to—	
	July 10 1936	July 10 1937	July 3 1937	July 10 1936
VEGETABLES				
Beans, snap and lima	140	56	53	7,651
Tomatoes.....	1,082	917	970	16,618
Green peas.....	215	186	281	4,842
Spinach.....	3	2	4	7,418
Others:				8,108
Domestic, competing directly.....	2,037	2,199	1,275	116,342
FRUITS				
Citrus, domestic.....	2,080	1,404	1,615	118,917
Imports.....	23	19	22	695
Others, domestic.....	1,975	1,020	918	16,367
				13,350

### Growers Contracts for Sweet Corn

The Illinois Agricultural Experiment Station has just issued a circular, No. 472, entitled "Growers Contracts for Sweet Corn" which contains an analysis of the different types of cannery contracts and the relation of maturity to yields and quality of corn. The circular is intended to provide a better understanding of the various factors which enter into the drawing of a grower's contract, and of the effect of advancing maturity on yield. The circular discusses different ideas of what constitute "yield" from the standpoint of grower and canner, changes that take place in sweet corn during advancing maturity, including decline in moisture content, increasing toughness of hull, and changes in chemical composition of kernels. Silking is discussed as a measure of maturity and data are presented on maturity in relation to acre-yields. Various types of growers' contracts are analysed. It is concluded that the flat price gross contract is fair only with normal crops and that a "modified" form of contract is fairer to both parties. The working of the "modified" contract is explained and contracts of a type described as speculative contracts, competing crop basis, are stated to be undesirable. Copies of the circular may be obtained upon inquiry directed to the Illinois Agricultural Experiment Station, Urbana, Illinois.

## MEAT PRICE AND SUPPLY SITUATION

### Bureau of Agricultural Economics Forecasts Higher Prices for Live Hogs and Pork Products

The following statement on the meat price and supply situation is based on information contained in reports published by the Bureau of Agricultural Economics. Canners will be most interested in the prices of fresh pork and pork products as they come in direct competition with canned meats, fish, etc.

#### Live Hogs

Prices of live hogs this summer are expected to average higher than those of last summer, according to the Bureau of Agricultural Economics. This forecast is based on the fact that consumer demand is higher now than it was a year ago with the supplies of hogs in prospect about the same as last year. In regard to supply, the Bureau states that although storage stocks of pork products are larger than a year ago, hog slaughter for the remainder of the summer is expected to be lower.

Owing to the short crop of corn and other feed grains, feed prices have been unusually high. As a result a fairly large percentage of the 1936 fall pigs have been carried over on pasture or short rations to be finished later as soon as the new feed crop comes on this year.

In May the price of No. 3 yellow corn in Chicago was \$1.35 per bushel with the average price of hogs being \$10.73 per hundred pounds. Thus 100 pounds of hogs would buy only 8 bushels of corn. A year ago the relationship was reversed when in the principal hog-feeding States, 100 pounds of live hog would buy 16.3 bushels of corn. This adverse hog-corn price ratio makes the feeding of corn to hogs unprofitable.

On the other hand, however, the Bureau states that a considerable quantity of wheat may be fed to hogs and other livestock this year, as was the case in 1930 and 1931. Wheat usually is the most expensive grain, selling on the average at a substantially higher price than corn in the Corn Belt States. In mid-May, however, the price per bushel received by farmers for corn was slightly higher than that for wheat. Since corn supplies will continue very small until next fall and with new crop wheat becoming available after June, the price of corn may continue high in relation to the price of wheat throughout the summer.

#### Pork Products

Wholesale prices of fresh pork advanced sharply during the first three weeks of May. Prices of cured pork and lard also strengthened. In late May, prices of most cuts of fresh and cured pork were at the highest level reached thus far in the current hog marketing year, which began last October.

In May of this year, pork loins were selling in Chicago at \$24.89 per hundred, compared with \$20.04 a year ago. Hams and bacon were slightly lower than a year ago. Composite wholesale price of hog products at New York stood at \$24.90 per hundred in May, 1937 compared with \$20.57 for May, 1936, and an average of \$17.36 for the period, 1928 to 1933.

If the Bureau's forecast of higher prices for live hogs materializes, it is very probable that price of pork products will rise accordingly. The situation may, however, be altered materially by the size of the corn crop this year. Field corn

acreage is large. If corn prospects continue favorable this summer, hog raisers may be inclined to retain many of their gilts for fall farrowing. This would tend to reduce hog slaughter for the remainder of the summer but would tend to increase the fall pig crop. Furthermore with good prospects for a 1937 corn crop, spring pigs will likely not be marketed early in as large a volume as last year when a severe drought reduced the corn crop very materially.

All of these facts tend to point toward a late marketing and slaughter of the 1937 spring pig crop which may result in the usual fall seasonal decline in hog prices coming later than usual. In regard to the prospects for 1938, the Bureau concludes that an average corn crop this year would probably result in an increase in the 1937 fall pig crop with a considerable increase in the spring pig crop for 1938. These increases in the number of pigs produced would be reflected in materially larger slaughter supplies of hogs after the early spring of 1938. But even with an average corn crop in 1937, it is expected that hog slaughter throughout 1938 will be considerably less than the average of the 5-year period preceding the 1934 drought, although somewhat larger than the 1935-37 average.

## Correction—Social Security

In the Social Security story referring to the adoption of an unemployment compensation statute by Illinois which appeared on page 5298 of last week's INFORMATION LETTER, the statement was made that "For the year 1938 and subsequent years the rate is 1.8 per cent of the total wages payable for the year." The rate should have been 2.7 instead of 1.8 as printed.

## Cold Storage Holdings of Fishery Products

Cold storage holdings of fishery products in the United States on June 15th were 4 per cent greater than a year ago and 36 per cent greater than the five-year average, according to the Bureau of Fisheries of the U. S. Department of Commerce.

Holdings on June 15th amounted to 48,169,000 pounds compared with 46,230,000 pounds on June 15, 1936, and with the five-year average of 35,370,000 pounds. During the month ended June 15th, 24,485,000 pounds of fishery products were frozen compared with 21,683,000 pounds frozen in the corresponding period of 1936.

## Tomato Seed Treatment

Due to the increased seriousness a few years ago of bacterial canker of tomatoes, seedsmen and others were advised by the U. S. Department of Agriculture to abandon the use of power machinery for extracting seed and to return to the older practice of separating the seed by fermenting the pulp. The fermentation process, it was discovered, insured the destruction of the bacteria causing canker. Recent research has shown that it is the acetic and lactic acids in the fermenting pulp that kill the canker organism, and that weak solutions of these acids used as a soak cleaned the seed. According

to a recent release of the U. S. Department of Agriculture, "research is very close to a solution of the problem created by machine extraction and in the near future recommendations may be made that will allow a combination of the economies of the new and the safety of the old."

#### McNARY-MAPES REGULATIONS

(Continued from page 5299)

of (1) the NAME of the product, and (2) immediately above or below and parallel therewith, a LEGEND in the following form: A rectangular box with solid border not less than six points in width, containing as a FIRST LINE the words "Below U. S. Standard", and as a SECOND LINE the words "Good Food—Not High Grade." Border and type shall be on a strongly contrasting, uniform form background. Type shall be Cheltenham bold condensed caps, and for containers under one pound net weight the first line 12 point, the second line 8 point; for larger containers the first line 14 point, the second 10 point. The space between the border and the type, and between the lines, shall not be less than the type face of the first line, and the length of the first line shall be not less than two inches.

#### EXAMPLES OF THE REQUIRED GENERAL FORM OF STATEMENT ON CANNED FOODS OF SUBSTANDARD QUALITY AND CONDITION

##### 2. (a) For Containers Under 1 Pound Net Weight.

### PEAS

**BELOW U. S. STANDARD**  
**GOOD FOOD—NOT HIGH GRADE**

Name of Product: Any plain and conspicuous type.  
First line of legend: 12-point Cheltenham bold condensed caps.  
Length of first line: Not less than 2 inches.  
Second line of legend: 8-point Cheltenham bold condensed caps.  
Width of border: Not less than 6 points.  
Space between type and all sides of border; and between lines: Not less than type face of first line.

##### (b) For Containers 1 Pound or Over Net Weight.

### PEAS

**BELOW U. S. STANDARD**  
**GOOD FOOD—NOT HIGH GRADE**

Name of product: Any plain and conspicuous type.  
First line of legend: 14-point Cheltenham bold condensed caps.  
Length of first line: Not less than 2 inches.  
Second line of legend: 10-point Cheltenham bold condensed caps.  
Width of border: Not less than 6 point.  
Space between type and all sides of border; and between lines: Not less than type face of first line.

#### SPECIAL FORM OF STATEMENTS REQUIRED ON CANNED FOODS OF SUBSTANDARD QUALITY AND CONDITION

3. When special statements, instead of the statement prescribed in paragraph 1, are provided under the several standards the special statement, in each case, shall be printed on a strongly contrasting, uniform background, in caps of a size not less than those specified below:

For containers under 1-pound net weight, 12-point boldface.

For containers of 1-pound net weight or over, 14-point boldface.

The name of the article shall not appear in any place on the label or container except as part of the special statement.

#### PICTORIAL REPRESENTATIONS ON CANNED FOOD OF SUBSTANDARD QUALITY AND CONDITION

4. If a picture of the article is used on any part of the label, the appropriate statement provided under the several standards shall appear immediately above or below such picture.

#### WARNING

5. The amendment provides that "nothing in this paragraph shall be construed to authorize the manufacture, sale, shipment, or transportation of adulterated or misbranded foods." Accordingly, products which are adulterated or misbranded, under any of the other paragraphs of the Food and Drugs Act, cannot be rendered legal by the employment of any statement or special statement.

#### GENERAL STANDARD REQUIREMENTS FOR FILL OF CONTAINER FOR ALL CANNED FOODS

6. Canned food is of standard fill when neither the head space nor the amount of water, brine, sugar solution, or other packing medium is excessive.

#### MEANING OF TERMS

7. "Head space" is the distance from the bottom of the cover of the container to the highest point of the product. It is "excessive" when it exceeds 10 percent of the inside height of the container: *Provided*, That no head space shall be considered excessive which does not exceed one-fourth inch.

"Product" means all of the material present in the can.

8. With the exception of products described in section (a), head space is determined by direct measurement immediately after opening the container.

(a) With products which consist of distinct units with little or no liquid packing medium so that there is considerable decrease in volume due to softening and packing together of the units in processing, head space is determined after pouring out contents from container (breaking apart lumps if necessary), pouring them back and leveling the surface as well as possible without moving the container or pressing downward on the contents. Canned foods are considered to have "little or no liquid packing medium" when the product is of such a nature that, when drained for 2 minutes on an 8-mesh sieve, not more than 10 percent of the total net contents pass through the sieve. Dry pack shrimp and vacuum packed corn are examples of products of this character.

9. Packing medium above the maximum amount permitted by the various specific standards<sup>1</sup> shall be deemed excessive.

#### GENERAL FORM OF STATEMENT REQUIRED ON CANNED FOODS OF SUBSTANDARD FILL OF CONTAINER

10. Canned foods which fail to meet the standard for fill of container shall bear the statement, in the form and manner prescribed in paragraph 1, except that the second line of the legend shall be:

(1) In the case of excessive head space:

"Slack Fill"

<sup>1</sup> See Part II.

(2) In the case of excessive packing medium:

"Contains Excess Added Liquid"

## Part II. Standards Applicable to Specific Classes of Canned Food

### CANNED PEACHES

#### STANDARD OF QUALITY AND CONDITION

11. Standard canned peaches are the normally flavored and normally colored canned food consisting of (1) the normal sized, uniform sized, tender, peeled, mature, unblemished, pitted, unbroken halves of the fruit of the peach tree, and (2) sugar solution of sufficient strength so that the liquid portion of the finished product reads not less than 14° Brix (read at the proper temperature for the instrument used).

#### MEANING OF TERMS

12. The term "normally colored", as it relates to the fruit, means a naturally developed general effect of yellow.

13. Units of three-fifths of an ounce or larger are "normal sized."

14. The units are "uniform sized" if the weight of the piece of largest size in the can be not more than twice the weight of the smallest piece in the can.

15. The fruit is "tender" when not less than 90 percent of the units by count are completely perforated by a cylindrical rod, five thirty-seconds of an inch in diameter, under a load of 300 grams (approximately 10.6 ounces) applied vertically to the exposed, peeled surface of a test piece carefully fitted into an appropriate holder. The fruit, however, shall not be so soft that the pieces in the can lose their natural shape when the container is opened and the product is carefully removed to a dish.

In performing the tenderness test the rod is placed on the exposed surface under an initial load of 100 grams and the load increased at a uniform, continuous rate of 12 grams per second until the piece is perforated. (A convenient method of obtaining the test piece is as follows: Using a cylinder of approximately 1½ inch in diameter, made of sheet metal approximately one thirty-second of an inch thick, cut a core from the fruit completely through from the inner surface to the peeled surface, so that the peeled surface is exposed when the cylinder retaining this core is firmly supported on a horizontal smooth plate.)

16. The fruit is "peeled" if there is present per pound of net contents not more than 1 square inch of peel.

17. The fruit is "unblemished" if 60 percent or more of the pieces in the container are free from unsightly scabs, bruises, frostbites, sunburn, hail injury, raggedness, green or brown colorations, red or dark-streaked flesh, or other unsightly blemishes. The term "raggedness" means a frayed condition of the edges.

18. The fruit is in "unbroken halves" when 90 percent or more of the units are unbroken and do not show excessive trimming, except that the presence of one broken unit against the cover, which may have been broken by the operation of closing the can, shall be disregarded. "Excessive trimming" is defined as that amount which destroys the normal shape of the half.

#### STATEMENTS REQUIRED ON CANNED PEACHES OF SUBSTANDARD QUALITY AND CONDITION

19. Canned peaches which fail to meet the standard of quality and condition shall bear, except as provided in sections (a) to (g) inclusive, the statement in the form and manner prescribed in paragraph 1.

(a) When canned peaches fail to meet the standard of quality and condition only in that they consist of peaches packed in water, they shall bear a special statement<sup>1</sup> showing that fact, such as "Water pack peaches."

(b) When canned peaches fail to meet the standard of quality and condition in that they consist of peeled, whole peaches,

otherwise meeting the standard in all respects except that they may not meet the requirement for normal size, they shall bear the special statement<sup>1</sup> "Whole peaches".

(c) When canned peaches fail to meet the standard of quality and condition in that they consist of uniformly quartered peaches, otherwise meeting the standard in all respects except that they may not meet the requirement for normal size, they shall bear the special statement<sup>1</sup> "Quartered peaches."

(d) When canned peaches fail to meet the standard of quality and condition in that they consist of uniformly sliced peaches, otherwise meeting the standard in all respects except that the minimum size of each unit may be one-twelfth of an ounce, they shall bear the special statement<sup>1</sup> "Sliced peaches." In determining tenderness in sliced peaches, when the units are not sufficiently large to admit the obtaining of a test piece in the manner above prescribed, a V-shaped metal trough, 1 inch long, three-fourths of an inch wide, and three-fourths of an inch deep, with vertical ends, is a convenient holder.

(e) When canned peaches fail to meet the standard of quality and condition only in that they are white in color, they shall bear the special statement<sup>1</sup> "White peaches."

(f) When canned peaches fail to meet the standard of quality and condition only because of raggedness but are of a type where raggedness is a normal characteristic, for example, freestone peaches, they shall bear a special statement<sup>1</sup> showing the particular type to which they belong, e. g., "Freestone peaches."

(g) When canned peaches fail to meet the standard of quality and condition only in that they are not uniform sized, they shall bear the special statement<sup>1</sup> "Peaches, ungraded for size."

#### STANDARD REQUIREMENT FOR FILL OF CONTAINER

20. Canned peaches are of standard fill with respect to packing medium when the weight of fruit placed in the container is 60 percent or more of the weight of water which the sealed container will hold at 68° F., with, when necessary to prevent crushing of the fruit, a tolerance not exceeding the weight of one average piece.

#### STATEMENT REQUIRED ON CANNED PEACHES OF SUBSTANDARD FILL OF CONTAINER

21. Canned peaches which fail to meet the standard requirement for fill of container as to head space or as to packing medium, shall bear the appropriate statement in the form and manner prescribed in paragraph 10 (1) or 10 (2).

### CANNED PEARS

#### STANDARD OF QUALITY AND CONDITION

22. Standard canned pears are the normally flavored and normally colored canned food consisting of (1) the normal sized, uniform sized, tender, peeled, mature, unblemished, unbroken halves of the fruit of the pear tree from which the calyx end and seed cells have been removed, with or without removal of the internal stem, and (2) sugar solution of sufficient strength so that the liquid portion of the finished product reads not less than 14° Brix (read at the proper temperature for the instrument used).

#### MEANING OF TERMS

23. The term "normally colored", as it relates to the fruit, means a naturally developed, translucent, yellowish-white color.

24. Units of three-fourths of an ounce or larger are "normal sized."

25. The units are "uniform sized" if the weight of the piece of largest size in the can be not more than twice the weight of the smallest piece in the can.

26. The fruit is "tender" when not less than 90 percent of the units by count are completely perforated by a cylindrical rod, five thirty-seconds of an inch in diameter, under a load of 300 grams (approximately 10.6 ounces), applied vertically to the exposed, peeled surface of a test piece carefully fitted into an

<sup>1</sup> For required form and manner, see par. 3.

appropriate holder. The fruit shall not, however, be so soft that the pieces in the can lose their natural shape when the container is opened and the product is carefully removed to a dish.

In performing the tenderness test the rod is placed on the exposed surface under an initial load of 100 grams and the load increased at a uniform, continuous rate of 12 grams per second until the piece is perforated. (A convenient method of obtaining the test piece is as follows: Using a cylinder of approximately 1½ inches diameter, made of sheet metal approximately one thirty-second of an inch thick, cut a core from the fruit completely through from the inner surface to the peeled surface so that the peeled surface is exposed when the cylinder retaining this core is firmly supported on a horizontal, smooth plate).

27. The fruit is "peeled" if there is present per pound of net contents not more than 1 square inch of peel.

28. The fruit is "unblemished" if 80 percent or more of the pieces in the container are free from unsightly scabs, bruises, gritty portions, raggedness, pink or brown colorations, or other unsightly blemishes. The term "raggedness" means a frayed condition of the edges.

29. The fruit is in "unbroken halves" when 90 percent or more of the units are unbroken and do not show excessive trimming, except that the presence of one broken unit against the cover, which may have been broken by the operation of closing the can, shall be disregarded. "Excessive trimming" is defined as that amount which destroys the normal shape of the half.

#### STATEMENTS REQUIRED ON CANNED PEARS OF SUBSTANDARD QUALITY AND CONDITION

30. Canned pears which fail to meet the standard of quality and condition shall bear, except as provided in sections (a) to (e), inclusive, the statement in the form and manner prescribed in paragraph 1.

(a) When canned pears fail to meet the standard of quality and condition only in that they consist of pears packed in water, they shall bear a special statement<sup>1</sup> showing that fact, such as "Water-pack pears."

(b) When canned pears fail to meet the standard of quality and condition in that they consist of peeled, whole pears, otherwise meeting the standard in all respects except that they may not meet the requirement for normal size, they shall bear the special statement<sup>1</sup> "Quartered pears."

(c) When canned pears fail to meet the standard of quality and condition in that they consist of uniformly quartered pears, otherwise meeting the standard in all respects except that they may not meet the requirement for normal size, they shall bear the special statement<sup>1</sup> "Quartered pears."

(d) When canned pears fail to meet the standard of quality and condition only because of the presence of gritty portions but are of a type where gritty portions are a normal characteristic, such as Kieffer pears, they shall bear a special statement<sup>1</sup> showing the particular type to which they belong, e. g., "Kieffer pears."

(e) When canned pears fail to meet the standard of quality and condition only in that they are not of uniform size, they shall bear the special statement<sup>1</sup> "Pears, ungraded for size."

#### STANDARD REQUIREMENT FOR FILL OF CONTAINER

31. Canned pears are of standard fill with respect to packing medium when the weight of fruit placed in the container is 60 percent or more of the weight of water which the sealed container will hold at 68° F., with, when necessary to prevent crushing of the fruit, a tolerance not exceeding the weight of one average piece.

#### STATEMENT REQUIRED ON CANNED PEARS OF SUBSTANDARD FILL OF CONTAINER

32. Canned pears which fail to meet the standard requirement for fill of container as to head space or as to packing medium shall bear the appropriate statement in the form and manner prescribed in paragraph 10 (1) or 10 (2).

#### CANNED APRICOTS

##### STANDARD OF QUALITY AND CONDITION

33. Standard canned apricots are the normally flavored and normally colored canned food consisting of (1) the normal sized, uniform sized, tender, unpeeled, mature, unblemished, pitted, unbroken halves of the fruit of the apricot tree, and (2) sugar solution of sufficient strength so that the liquid portion of the finished product reads not less than 16° Brix (read at the proper temperature for the instrument used).

##### MEANING OF TERMS

34. The term "normally colored", as it relates to the fruit, means a naturally developed general effect of yellow.

35. Units of three-eighths of an ounce or larger are "normal sized."

36. The units are "uniform sized" if the weight of the piece of largest size in the can be not more than twice the weight of the smallest piece in the can.

37. The fruit is "tender" when the flesh of not less than 90 percent of the units by count is completely perforated by a cylindrical rod, three-sixteenths of an inch in diameter, under a load of 300 grams (approximately 10.6 ounces), applied vertically to the exposed, peeled surface of a test piece carefully placed on an appropriate support. The fruit shall not, however, be so soft that the pieces in the can lose their natural shape when the container is opened and the product is carefully removed to a dish.

In performing the tenderness test the rod is placed on the exposed surface under an initial load of 100 grams and the load increased at a uniform, continuous rate of 12 grams per second until the piece is perforated. (The test piece is conveniently supported on a rigid, convex surface of such curvature as to fit into the seed cavity and permit it to maintain its normal shape. The peel is conveniently removed with pointed, sharp scissors.)

38. The fruit is "unblemished" if 80 percent or more of the pieces in the container are free from unsightly scabs, bruises, frostbites, sunburn, hail injury, green or brown colorations, or other unsightly blemishes.

39. The fruit is in "unbroken halves" when 90 percent or more of the units are unbroken and do not show excessive trimming, except that the presence of one broken unit against the cover, which may have been broken by the operation of closing the can, shall be disregarded. "Excessive trimming" is defined as that amount which destroys the normal shape of the half.

#### STATEMENT REQUIRED ON CANNED APRICOTS OF SUBSTANDARD QUALITY AND CONDITION

40. Canned apricots which fail to meet the standard of quality and condition shall bear, except as provided in sections (a) to (e), inclusive, the statement in the form and manner prescribed in paragraph 1.

(a) When canned apricots fail to meet the standard of quality and condition only in that they consist of apricots packed in water, they shall bear a special statement<sup>1</sup> showing that fact, such as "Water-pack apricots."

(b) When canned apricots fail to meet the standard of quality and condition only in that the halves are peeled, they shall bear the special statement<sup>1</sup> "Peeled apricots."

(c) When canned apricots fail to meet the standard of quality and condition in that they consist of unpeeled, whole apricots, otherwise meeting the standard in all respects except that they may

<sup>1</sup> For required form and manner, see par. 3.

<sup>1</sup> For required form and manner, see par. 3.

not meet the requirement for normal size, they shall bear the special statement<sup>1</sup> "Whole Apricots."

(d) When canned apricots fail to meet the standard of quality and condition in that they consist of uniformly sliced peeled apricots, otherwise meeting the standard in all respects except that the minimum size of each unit may be one-twentieth of an ounce, they shall bear the special statement<sup>1</sup> "Sliced, peeled apricots."

(e) When canned apricots fail to meet the above standard only in that they are not of uniform size, they shall bear the special statement<sup>1</sup> "Apricots, ungraded for size."

#### **STANDARD REQUIREMENT FOR FILL OF CONTAINER**

41. Canned apricots are of standard fill with respect to packing medium when the weight of fruit placed in the container is 60 per cent or more of the weight of water which the sealed container will hold at 68° F., with, when necessary to prevent crushing of the fruit, a tolerance not exceeding the weight of one average piece.

#### **STATEMENT REQUIRED ON CANNED APRICOTS OF SUBSTANDARD FILL OF CONTAINER**

42. Canned apricots which fail to meet the standard requirement for fill of container as to head space or as to packing medium shall bear the appropriate statement in the form and manner prescribed in paragraph 10 (1) or 10 (2).

#### **CANNED CHERRIES**

##### **STANDARD OF QUALITY AND CONDITION**

43. Standard canned cherries are the normally flavored and normally colored canned food consisting of (1) the normal sized, uniform sized, fleshy, mature, unblemished, stemmed, whole fruit of the sweet cherry tree (*Prunus avium*), and (2) sugar solution of sufficient strength so that the liquid portion of the finished product reads not less than 16° Brix (read at the proper temperature for the instrument used).

##### **MEANING OF TERMS**

44. The fruit is "normally colored" if the naturally developed general color of the flesh be yellowish white.

45. Units of one-tenth of an ounce or larger are "normal sized."

46. The units are "uniform sized" if the weight of the piece of largest size in the can be not more than twice the weight of the smallest piece in the can.

47. The fruit is "fleshy" if the skin and flesh of the drained cherries are 88 percent or more of their total weight.

48. The fruit is "unblemished" if 80 percent or more of the units in the container are free from unsightly scabs, excessive healed cracks, or other unsightly blemishes. Cracks are "excessive" when their total combined length and width exceeds one-half of an inch, excluding checks less than one-eighth of an inch wide located in the stem depression and concentric with its sides. Unhealed cracks which form during cooking are not blemishes.

#### **STATEMENTS REQUIRED ON CANNED CHERRIES OF SUBSTANDARD QUALITY AND CONDITION**

49. Canned cherries which fail to meet the standard of quality and condition shall bear, except as provided in sections (b) to (e), inclusive, the statement in the form and manner prescribed in paragraph 1.

(a) Canned cherries from which only a portion of the pits have been removed, so that there is present more than one cherry pit, or its equivalent in broken pieces of shell, per each 20 ounces of net contents, shall bear the statement prescribed in paragraph 1. In this case the NAME of the product shall be "Partially pitted cherries."

(b) When canned cherries fail to meet the standard of quality and condition only in that they consist of cherries packed in water, they shall bear a special statement<sup>1</sup> showing that fact, such as "Water-pack cherries."

(c) When canned cherries fail to meet the standard of quality and condition in that they consist of pitted cherries, otherwise meeting the standard, except that they may not meet the requirements for normal and uniform size, they shall bear the special statement<sup>1</sup> "Pitted cherries."

(d) When canned cherries fail to meet the standard of quality and condition only because of color, but are of a type where the flesh is of some color other than yellowish white, as Bing cherries, black cherries, etc., they shall bear a special statement<sup>1</sup> showing the type to which they belong.

(e) When canned cherries fail to meet the standard of quality and condition only in that they are not of uniform size, they shall bear the special statement<sup>1</sup> "Cherries, ungraded for size."

#### **STANDARD REQUIREMENT FOR FILL OF CONTAINER**

50. Canned cherries are of standard fill with respect to packing medium when the weight of fruit placed in the container is 60 percent or more of the weight of water which the sealed container will hold at 68° F., with, when necessary to prevent crushing of the fruit, a tolerance not exceeding the weight of one average piece.

#### **STATEMENT REQUIRED ON CANNED CHERRIES OF SUBSTANDARD FILL OF CONTAINER**

51. Canned cherries which fail to meet the standard requirement for fill of container as to head space or as to packing medium, shall bear the appropriate statement in the form and manner prescribed in paragraph 10 (1) or 10 (2).

#### **CANNED RED SOUR PITTED CHERRIES**

##### **STANDARD OF QUALITY AND CONDITION**

52. Standard canned red sour pitted cherries are the normally flavored and normally colored canned food consisting of (1) the mature, unblemished, stemmed, pitted fruit of the red sour cherry tree (*Prunus cerasus*), and (2) sugar solution of sufficient strength so that the liquid portion of the finished product reads not less than 16° Brix (read at the proper temperature for the instrument used).

##### **MEANING OF TERMS**

53. The fruit is "normally colored" if the naturally developed general color of both liquid portion and flesh is red.

54. The fruit is "unblemished" if 85 percent or more of the units in the container are free from such defects as limb rubs, scars, scabs, wind whips, brown spots, or other unsightly blemishes. Units showing skin discolorations having a total area of a circle 3/16 inch in diameter or less, with no perceptible discoloration of the fruit tissue under the skin, will not be considered as blemished.

55. The fruit is "pitted" when there is present in a can not more than one cherry pit, or its equivalent in broken pieces of shell, per each 20 ounces of net contents.

#### **STATEMENTS REQUIRED ON CANNED RED SOUR PITTED CHERRIES OF SUBSTANDARD QUALITY AND CONDITION**

56. Canned red sour pitted cherries which fail to meet the standard of quality and condition shall bear, except as provided in sections (b) and (c), the statement in the form and manner prescribed in paragraph 1.

(a) Canned red sour cherries from which only a portion of the pits have been removed so that there is present more than the amount permitted by paragraph 55, shall bear the statement prescribed in paragraph 1. In this case the NAME of the product shall be "Partially pitted red sour cherries."

(b) When canned red sour pitted cherries fail to meet the standard of quality and condition only in that they are artificially colored, they shall bear the statement in the form and manner prescribed in paragraph 1 except that the second line of the legend shall be "Because artificially colored."

<sup>1</sup> For required form and manner, see par. 3.

(c) When canned red sour pitted cherries fail to meet the standard of quality and condition only in that they consist of cherries packed in water, they shall bear a special statement<sup>1</sup> showing that fact, such as "Water-pack red sour pitted cherries."

#### STANDARD REQUIREMENT FOR FILL OF CONTAINER

57. Canned red sour pitted cherries are of standard fill with respect to packing medium when the drained weight of the cherries in containers of the dimensions set forth below, equals or exceeds the following amounts:

##### Overall dimensions—

Diameter Inches	Height Inches	Trade designation	Drained cherries Ounces
3 $\frac{7}{16}$	4 $\frac{9}{16}$	307x409.....	13.5
6 $\frac{5}{16}$	7	603x700.....	74.0

Red sour pitted cherries in cans of a size not mentioned above will be regarded as of standard fill with respect to packing medium when the drained weight of cherries equals or exceeds 1 ounce for each 2.6 cubic inches inside capacity of the container.

When the sugar solution used is of such strength that the liquid portion of the finished product reads 20° Brix or more, a tolerance of 5 per cent below the above weights is allowed.

Drained weight is determined by draining the contents of the container 2 minutes on an 8-mesh sieve. For containers under 3 pounds net weight, sieves 8 inches in diameter are used. For containers 3 pounds or over net weight, sieves 12 inches in diameter are used. The sieve is tilted as much as possible without shifting of the cherries. Excess liquid is removed by wiping the lower surface of the sieve with a cloth. The solids remaining on the sieve are transferred to a tared dish and their weight determined.

#### STATEMENT REQUIRED ON CANNED RED SOUR PITTED CHERRIES OF SUBSTANDARD FILL OF CONTAINER

58. Canned red sour pitted cherries which fail to meet the standard requirements for fill of container as to head space or as to packing medium, shall bear the appropriate statement in the form and manner prescribed in paragraph 10 (1) or 10 (2).

#### CANNED TOMATOES

##### STANDARD OF QUALITY AND CONDITION

59. Standard canned tomatoes are the normally flavored and normally colored canned food consisting of the peeled, cored, and trimmed whole, or large pieces of, mature red fruit of the tomato vine (*Lycopersicum esculentum*), with or without tomato juice to fill the interstices, and with or without added seasoning (sugar, salt).

##### MEANING OF TERMS

60. The fruit units consist of "whole or large pieces" when at least 50 percent of the total contents in the container are retained after draining for 2 minutes on a sieve<sup>2</sup> having two meshes to the inch. On containers of less than 3 pounds net weight, sieves 8 inches in diameter are used. On containers of 3 pounds net weight or more, sieves 12 inches in diameter are used.

61. The term "normally colored" means a naturally developed red, such that the color of a 1-inch layer of the homogeneous mixture made by pulping the least red-colored half, by weight, of the drained meats, fulfills the following requirements in terms of the combination of spinning Munsell color disks given below:

- (1) 5R 2.6/13 (glossy finish).
- (2) 2.5YR 5/12 (glossy finish).
- (3) N 1/ (glossy finish).
- (4) N 4/ (mat finish).

<sup>1</sup> For required form and manner, see par. 3.

<sup>2</sup> Wire of a uniform diameter, not less than 0.04 nor more than 0.07 inch.

If the color, when viewed in full daylight or its equivalent, is matched by such a combination in which the exposed area of disk (1) covers one-third or more of the circle, and the exposed area of disk (2) does not exceed that of (1), the sample meets the minimum color requirement, regardless of the exposed area of disks (3) and (4).

In performing this test the poorer colored portions of the material retained on the 2-mesh sieve are selected until an amount equaling half of the drained weight is obtained. This material is pulped and freed from air bubbles. It is then placed in a black container and visible seeds are removed by skimming or pressing below the surface. In making selections, pieces may be cut, if necessary, to separate the poorer colored portions.

62. The fruit is "peeled" when there are not more than 3 square inches of peel per pound of net contents in any one container, and the average amount of peel per pound of net contents of the lot does not exceed 1 square inch.

63. The fruit is "trimmed" when the maximum cross-sectional area of all unsightly blemishes does not exceed one-fourth square inch per pound of net contents in the container.

#### STATEMENTS REQUIRED ON CANNED TOMATOES OF SUBSTANDARD QUALITY AND CONDITION

64. Canned tomatoes which fail to meet the standard of quality and condition shall bear, except as provided in section (a), the statement in the form and manner prescribed in paragraph 1.

(a) When canned tomatoes fail to meet the standard of quality and condition only in that they contain added tomato products, they shall bear the appropriate special statement<sup>1</sup> to show that fact, for example, "Tomatoes with puree from trimmings."

#### STANDARD REQUIREMENT FOR FILL OF CONTAINER

65. Canned tomatoes are of standard fill with respect to packing medium when the amount of tomato juice added does not exceed that which drains from the peeled, cored and trimmed tomatoes present in the can, or its equivalent in the drained juice of other peeled, cored, and trimmed tomatoes: *Provided*, That when peeled and cored whole tomatoes are packed and processed in such a manner as to retain the tomatoes in a practically whole condition when opened, the packing medium is not considered excessive when there is added the juice of other peeled, cored, and trimmed tomatoes in amount not exceeding that necessary to fill the interstices.

#### STATEMENT REQUIRED ON CANNED TOMATOES OF SUBSTANDARD FILL OF CONTAINER

66. Canned tomatoes which fail to meet the standard requirements for fill of container as to head space or as to packing medium, shall bear the appropriate statement in the form and manner prescribed in paragraph 10 (1) or 10 (2).

#### CANNED PEAS

##### STANDARD OF QUALITY AND CONDITION

67. Standard canned peas are the normally flavored and normally colored canned food consisting of the immature, unbroken seed of the common or garden pea (*Pisum sativum*), with or without seasoning (sugar, salt), and with or without added potable water. The product is practically free from foreign material and, in the case of products containing added liquid, the liquor present is reasonably clear.

##### MEANING OF TERMS

68. The term "normally colored," as it relates to the peas, means a naturally developed effect of green, except that not to exceed 4 percent by count of off-colored peas, such as brown-spotted, white, or yellowish-white peas may be present.

69. The peas are "immature" (1) if 90 percent or more by count are sufficiently soft so that either cotyledon is crushed by a weight of less than 907.2 grams (2 pounds), (2) if the alcohol insoluble

<sup>1</sup> For required form and manner, see par. 3.

solids of the drained peas do not exceed 23.5 percent, and (3) if less than 25 percent of the peas by count are swollen to such an extent as to rupture the skin sufficiently to separate the broken edges one-sixteenth inch or more.

70. The pea seed is "unbroken" if 80 percent or more of the units by count are in such a condition that the two cotyledons are still held together by the skin, even though the cotyledons may be cracked or partially crushed, or the skin split. Each major portion of a skin or cotyledon not included in the above definition is counted as a broken pea.

71. The peas are "practically free from foreign material" when they are entirely free from material which varies greatly in size or specific gravity from peas, such as stones, large pieces of pea shell, sticks; and when they contain per each 2 ounces of net contents not more than one piece of material which closely approximates peas in size and specific gravity, such as thistle buds, daisy heads, portions of radish seed pods. The difficulty of absolute freedom from the latter class of foreign material occasionally renders its complete exclusion impracticable.

72. The liquor is "reasonably clear" when it is not badly clouded and does not contain considerable sediment.

#### PREPARATION AND EXAMINATION OF SAMPLE

73. Transfer the contents of the can to a dish, mix and remove a sample of 100 to 200 peas to be used in tests provided in paragraphs 68, 69 (1) and (3), and 70. Place these peas in a dish of appropriate size, cover them with liquor, if liquor is present, and keep dish covered to prevent evaporation until the tests are actually made. Cover the remainder of the sample in the same manner and reserve for tests provided in paragraphs 69 (2), 71 and 72.

74. (a) In determining whether or not 90 percent of the peas are "sufficiently soft" [paragraph 69 (1)], the following method shall be used: Remove the skin of the pea and place one cotyledon on its flat surface on a horizontal, smooth plate. By means of a second horizontal, smooth plate apply vertically an initial load of 100 grams, and increase the load at a uniform, continuous rate of 12 grams per second until the cotyledon is compressed to one-fourth its original thickness.

(b) Determine percentage of alcohol insoluble solids in the drained peas [paragraph 69 (2)] as follows: Pour the sample, provided for this test in paragraph 73, on an 8-mesh screen, using an 8-inch screen for containers of less than 3 pounds net weight, and a 12-inch screen for larger containers. Spread the peas evenly and allow to drain. Reserve liquor, if any, for test provided in paragraph 72. Transfer peas to a white pan and remove any foreign material for tests provided in paragraph 71. Add a volume of water equal to double the volume of the original sample. Pour back on the screen, spreading the peas evenly, tilt the screen as much as possible without shifting the peas and drain for 2 minutes. With a cloth wipe surplus moisture from lower surface of screen, grind the drained peas in a food chopper, stir until homogeneous and weigh 20 grams of the ground material into a 600 cc beaker. Add 300 cc of 80 percent alcohol (by volume), stir, cover beaker and bring to a boil. Simmer slowly for one-half hour. Fit into a Buchner funnel a filter paper, previously prepared as follows: Place a paper of appropriate size in a flat bottom dish, uncovered but provided with a tight fitting cover. Dry for two hours at the temperature of boiling water, cover dish, cool in a desiccator, and weigh at once. Transfer contents of beaker to Buchner funnel, filter with suction, and wash material on filter with 80 percent alcohol until washings are clear and colorless. Transfer filter paper and alcohol insoluble solids to the dish used in the preparation of the filter paper, dry uncovered for 2 hours at the temperature of boiling water, place cover on dish, cool in a desiccator, and weigh at once. From this weight deduct weight of dish, cover and paper to determine weight of alcohol insoluble solids. Calculate percentage.

#### STATEMENTS REQUIRED ON CANNED PEAS OF SUBSTANDARD QUALITY AND CONDITION

75. Canned peas which fail to meet the standard of quality and condition shall bear, except as provided in section (a), the statement in the form and manner prescribed in paragraph 1.

(a) When canned peas fail to meet the above standard only in that they are artificially colored, they shall bear the statement in the form and manner prescribed in paragraph 1, except that the second line of the legend shall be "Because artificially colored."

#### STANDARD REQUIREMENT FOR FILL OF CONTAINER

76. Canned peas are of standard fill with respect to packing medium when the proportion of free liquid in the product is such that when the contents of the container are poured out and poured back into the container standing on a level surface, and the peas leveled without downward pressure, the liquid does not completely cover the peas after being allowed to stand for 15 seconds: *Provided*, That when the declared net weight is sufficient to fill the container to 90 percent or more of its capacity, liquid in excess of such declared net weight shall be removed before making the test.

#### STATEMENT REQUIRED ON CANNED PEAS OF SUBSTANDARD FILL OF CONTAINER

77. Canned peas which fail to meet the standard requirement as to head space or as to packing medium, shall bear the appropriate statement in the form and manner prescribed in paragraph 10 (1) or 10 (2).

#### CANNED DRY PEAS

##### STANDARD OF QUALITY AND CONDITION

78. Standard canned dry peas are the normally flavored and normally colored canned food consisting of the thoroughly cooked, mature, unbroken seed of the common or garden pea (*Pisum sativum*), with or without seasoning (sugar, salt), and with added potable water. The product is practically free from foreign material.

##### MEANING OF TERMS

79. Canned dry peas are "normally colored" when they possess the natural color of the product, except that not to exceed 4 percent by count of off-colored peas, such as brown, brown spotted, white, or yellowish-white peas may be present.

80. The seed is "thoroughly cooked" if 90 percent or more by count are sufficiently soft so that either cotyledon is crushed by a weight of less than 907.2 grams (2 pounds) by the following method:

Remove the skin of the pea and place one cotyledon on its flat surface on a horizontal, smooth plate. By means of a second horizontal, smooth plate apply vertically an initial load of 100 grams and increase the load at a uniform, continuous rate of 12 grams per second until the cotyledon is compressed to one-fourth its original thickness.

81. The seed is "unbroken" if 80 percent or more of the units by count are in such a condition that the two cotyledons are still held together by the skin, even though the cotyledons may be cracked or partly crushed, or the skin split.

82. The product is "practically free from foreign material" if it is entirely free from stones, and if there is present per pound of net contents not more than one piece of nonstony material any dimension of which is less than twice the thickness of a pea.

#### STATEMENT REQUIRED ON CANNED DRY PEAS OF SUBSTANDARD QUALITY AND CONDITION

83. Canned dry peas which fail to meet the standard of quality and condition shall bear the statement in the form and manner prescribed in paragraph 1.

## STANDARD REQUIREMENT FOR FILL OF CONTAINER

84. Canned dry peas are of standard fill with respect to packing medium when the proportion of free liquid in the product is such that when the contents of the container are poured out and poured back into the container standing on a level surface, and the cooked dry peas leveled without downward pressure, the liquid does not completely cover the cooked dry peas after being allowed to stand for 15 seconds: *Provided*, That when the declared net weight is sufficient to fill the container to 90 percent or more of its capacity, liquid in excess of such declared net weight shall be removed before making the test.

## STATEMENT REQUIRED ON CANNED DRY PEAS OF SUBSTANDARD FILL OF CONTAINER

85. Canned dry peas which fail to meet the standard requirements for fill of container as to head space or as to packing medium, shall bear the appropriate statement in the form and manner prescribed in paragraph 10 (1) or 10 (2).

## NOTE ON LABELING OF STANDARD CANNED DRY PEAS

86. Because of the decision of the Federal courts that canned dry peas are a different generic product from canned immature peas, the revised labeling requirements, under the general terms of the Food and Drugs Act, for standard canned dry peas are given below for the convenience of the canning trade:

To differentiate canned dry peas clearly from canned immature peas the product must be labeled with the expression "Dry peas." If desired, the expression may be qualified by some descriptive term, such as "soaked" or "cooked." The expression "Dry peas" must be prominently displayed in letters of equal size and prominence, of the same color, and on a strongly contrasting, uniform-colored background. Further, the words must not be separated by intervening printed or pictorial matter and the expression must be so centered that the word "dry" will be as clearly seen as the word "peas." In addition, wherever the word "peas" appears on the label, it must be directly accompanied by the word "dry" in the manner and form above specified. No pictorial design or device indicating that the peas are immature should be used. If a pictorial design showing peas is used, the color of such peas must not be of a shade of green deeper than that of dry peas before soaking.

## CANNED MUSHROOMS

## STANDARD REQUIREMENT FOR FILL OF CONTAINER

87. Canned mushrooms are of standard fill with respect to packing medium when the drained weight of mushrooms in containers of the dimensions set forth below equals or exceeds the following amounts:

## Overall dimensions—

Sealed can Diameter Inches	Height Inches	Trade designation	Drained mushrooms Ounces
2 $\frac{1}{2}$	2 $\frac{1}{4}$	202 x 204.	2
2 $\frac{1}{2}$	2	208 x 200.	2.4
2 $\frac{1}{4}$ $\frac{1}{16}$	2 $\frac{1}{4}$	211 x 212.	4
2 $\frac{1}{4}$ $\frac{1}{16}$	3 $\frac{1}{4}$	211 x 304.	4.9
2 $\frac{1}{4}$ $\frac{1}{16}$	4	211 x 400.	6.1
2 $\frac{1}{4}$ $\frac{1}{16}$	4 $\frac{1}{2}$	215 x 408.	8.5
3	4	300 x 400.	8
3	4 $\frac{1}{16}$	300 x 407.	8.8
3 $\frac{1}{16}$	4 $\frac{1}{2}$	307 x 408.	11.8
3 $\frac{1}{16}$	4 $\frac{9}{16}$	307 x 409.	12

Mushrooms in cans of a size not mentioned above will be regarded as of standard fill with respect to packing medium when

the drained weight of mushrooms equals or exceeds 1 ounce for each 3 cubic inches inside capacity of the container.

Drained weight is determined by draining the contents of the container 2 minutes on an 8-mesh sieve, with the sieve tilted as much as possible without shifting of the mushrooms. Excess liquid is removed by wiping lower surface of screen with a cloth. The solids remaining on the sieve are transferred to a dish and their weight determined.

## STATEMENT REQUIRED ON CANNED MUSHROOMS OF SUBSTANDARD FILL OF CONTAINER

88. Canned mushrooms which fail to meet the standard requirements for fill of container as to head space or as to packing medium, shall bear the appropriate statement in the form and manner prescribed in paragraph 10 (1) or 10 (2).

## Crop Losses from Plant Diseases

Crop losses from plant diseases in the United States in 1936 are summarized in Supplement 100 of the Plant Disease Reporter, issued by the U. S. Department of Agriculture on June 10, 1937. A number of vegetable crops for manufacture are included in the summary. The compilation classifies the crop losses by States and by plant diseases. Totals for several important canning crops are as follows:

Crops for manufacture	Production Short tons	Losses from diseases Short tons
Snap beans.....	70,600	2,850
Sweet corn.....	605,100	28,763
Green peas.....	187,380	8,354
Tomatoes.....	1,975,900	185,603

## CONTENTS

McNary-Mapes regulations .....	5299
Canning crop acreage and production .....	5299
Exports and imports of canned foods .....	5302
Unsold canned salmon stocks .....	5303
Tariff handbook on canned foods .....	5303
New Home Economics leaflet .....	5303
Employment and payrolls .....	5303
French import duties increased .....	5303
Prevention of loss from dented cans .....	5304
Indexes relating to sale of canned foods .....	5304
Cold storage stocks .....	5304
Congress summary .....	5304
Formation of Consumer Retailer Relations Council .....	5304
Temperature and rainfall records .....	5305
Canning crop conditions .....	5305
Variety store and rural retail sales in June .....	5305
Fisheries production and value in 1935 .....	5306
Fruit and vegetable market competition .....	5306
Growers contracts for sweet corn .....	5306
Meat price and supply situation .....	5307
Correction—Social Security .....	5307
Cold storage holdings of fishery products .....	5307
Tomato seed treatment .....	5307
Crop losses from plant diseases .....	5314